

Fire Safety Plan Submittal Requirements

The following items which are applicable to the structure being submitted must be clearly shown on the plans with any required notes and / or details.

1. Plans must meet all requirements of the ICC Fire and Building Codes 2012.
2. Site plans must show all fire hydrants both new and existing.
3. Site plans must show all fire sprinkler connections. The Fire Department Connection (FDC) must be a minimum of 30 feet from the structure, if applicable.
4. Building plans must show specific use and occupancy with calculations for both occupancy loads and egress requirements.
5. Building plans must show all emergency lights, exit signs, gas equipment and fire extinguisher locations including type and specifications.
6. Where a fire alarm is required complete plans and equipment specifications must be submitted for approval.
7. Where a fire sprinkler system is required complete plans, calculations, and materials specifications must be submitted for approval.
8. Where a cooking equipment hood and automatic fire extinguishing system is required, complete plans and specifications must be submitted for approval.
9. All spray booths and related automatic fire extinguishing equipment must be submitted for approval.
10. All flammable or otherwise hazardous gas systems, piping, controls, safety devices, and any other equipment related to these systems must be submitted for approval.
11. All hazardous materials, processes, operations, storage or anything that could possibly create a life safety situation must be shown on plans.
12. Storage occupancies using racks must show on plans, location, spacing, size, height, and materials of which racks are made.
13. Mercantile occupancies must show on plans location of fixtures and hazardous materials such as paints, flammable liquids, pool chemicals, propane cylinders, and any other hazards.
14. Assembly occupancies must show all fixed seating and / or tables with number of seats and aisle spacing.
15. Food service occupancies must show all tables and seating with number of seats and aisle spacing, and all cooking equipment with specifications.

Questions: Call (615) 459-9742 ext. 2176